

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims

1-44. (Cancelled).

45. (Currently Amended) An ice cream having improved stability, wherein the ice cream is prepared by freezing an ice cream mix having a freezing point of -3.5.degree. C. or lower and comprises at least 0.2% (w/w) unsaturated emulsifier, said ice cream comprising at least 50% (w/w) monosaccharides, based on its sugar content, and comprising less than 0.5 wt% stabilizers.

46. (Previously Presented) The ice cream according to claim 45, comprising at least 0.25% (w/w) unsaturated emulsifier.

47. (Previously Presented) The ice cream according to claim 46, comprising at least 0.3% (w/w) unsaturated emulsifier.

48. (Previously Presented) The ice cream according to claim 45, comprising at most 1.0% (w/w) unsaturated emulsifier.

49. (Previously Presented) The ice cream according to claim 48, comprising at most 0.75% (w/w) unsaturated emulsifier.

50. (Previously Presented) The ice cream according to claim 49, comprising at most 0.5% (w/w) unsaturated emulsifier.

51. (Currently Amended) The ice cream according to claim 45, wherein the unsaturated emulsifier comprises unsaturated glycerides, ~~such as unsaturated monoglycerides, diglycerides or mixtures thereof.~~

52. (Currently Amended) The ice cream according to claim 51, wherein the unsaturated emulsifier comprises, on weight basis, at least 50%, ~~such as at least 60%, such as at least 80%, such as at least 90% and such as 100%~~ unsaturated ~~monoglycerides~~ monoglyceride.

53. (Currently Amended) The ice cream according to claim 45, wherein the amount, on weight basis, of unsaturated emulsifier calculated on the total weight of emulsifier in the ice cream, is more than 20 w/w %, ~~such as more than 25, 40, 60, 80 w/w %, and such as 95 w/w %.~~

54. (Previously Presented) The ice cream according to claim 45, comprising 5-30% (w/w) sugar, the sugar being selected as to achieve a freezing point of the ice cream mix of -3.5.degree. C. or lower.

55. (Cancelled).

56. (Previously Presented) The ice cream according to claim 54, wherein the sugar is selected from the group consisting of lactose, sucrose, galactose, glucose, glucose syrup and dextrose, or a combination of two or more thereof.

57. (Previously Presented) The ice cream according to claim 45, comprising 1-18% (w/w) fat, 4-16% (w/w) milk solids non-fat and 0.1-0.5% (w/w) stabilizers.

58. (Currently Amended) The ice cream according to claim 57, comprising 0.2-0.4 w/w %, ~~such as 0.3 w/w %~~ stabilizer.

59. (Currently Amended) The ice cream according to claim 45, wherein the fat in ice cream is, on weight basis, at least 50%, ~~such as at least 60%, such as at least 75% and such as 100%~~ vegetable fat.

60. (Previously Presented) The ice cream according to claim 59, wherein the vegetable fat is selected from the group consisting of palm fat, palm kernel fat, and coconut fat, or a combination thereof.

61. (Currently Amended) The ice cream according to claim 60, comprising at least one of palm kernel fat and coconut fat, wherein the ratio between palm kernel fat and coconut fat is 0:100-100:0, ~~such as 20:80-80:20, such as 40:60-60:40, and such as 50:50.~~

62. (Cancelled).

63. (Currently Amended) The ice cream according to ~~claim 62~~ claim 45, wherein the stabilizer is present in the range of 0.05-0.50, ~~such as 0.10-0.40 and such as 0.15-0.25 w/w %.~~

64. (Previously Presented) The ice cream according to claim 45, comprising at least one stabilizer selected from the group consisting of guar, locust bean gum and carrageenan.

65. (Currently Amended) The ice cream according to claim 45, comprising 0.01-0.15% guar gum, ~~such as 0.05-0.10 and 0.06-0.08 w/w % guar gum.~~

66. (Currently Amended) The ice cream according to claim 45, comprising 0.01-0.15% locust bean gum, ~~such as 0.01-0.10 and 0.06-0.08 w/w % locust bean gum.~~

67. (Currently Amended) The ice cream according to claim 45, comprising 0.01-0.10% carrageenan, ~~such as 0.02-0.07 and 0.03-0.06 w/w % carrageenan.~~

68. (Currently Amended) The ice cream according to claim 45, comprising 5-10% (w/w) of a hydrolyzed lactose—preparation, 2-8% (w/w) sucrose and 10-22% (w/w) dextrose.

69. (Previously Presented) The ice cream according to claim 45, wherein the ice cream is packaged in a squeezable container.

70. (Previously Presented) The ice cream according to claim 45, wherein the ice cream is packaged in an aerosol.

71. (Currently Amended) An ice cream mix having a freezing point of -3.5.degree. C. or lower, comprising at least 0.2% (w/w) unsaturated emulsifier, said ice cream mix comprising at least 50% (w/w) monosaccharides, based on its sugar content, and comprising less than 0.5 wt% stabilizers.

72. (Previously Presented) The ice cream mix according to claim 71, comprising at least 0.25% (w/w) unsaturated emulsifier.

73. (Previously Presented) The ice cream mix according to claim 71, further comprising fat, milk solids non-fat, sugar and stabilizer.

74. (Previously Presented) The ice cream mix according to claim 71, having a freezing point of -4.degree. C. or lower.

75. (Previously Presented) The ice cream mix according to claim 71, having a freezing point of -4.5.degree. C. or lower.

76. (Withdrawn) A blend for preparing ice cream according to claim 45, comprising unsaturated emulsifier, fat, sugar, stabilizers and milk solids non-fat.

77. (Withdrawn) The blend according to claim 76, comprising 5-50% (w/w) unsaturated emulsifier, 5-60% (w/w) fat, 7-15% (w/w) sugar, 3-30% (w/w) stabilizers and 2-5% (w/w) milk solids non-fat.

78. (Withdrawn) The blend according to claim 77, comprising 7-40% (w/w) unsaturated emulsifier and 7-40% (w/w) fat.

79. (Withdrawn) The blend according to claim 78, comprising 10-35% (w/w) unsaturated emulsifier and 10-35% (w/w) fat.

80. (Withdrawn) The blend according to claim 76, comprising 5-22 w/w % stabilizers.

81. (Withdrawn) A process for the preparation of an ice cream according to claim 45, comprising the steps of: a) preparing an ice cream mix having a freezing point of -3.5.degree. C. or lower and comprising at least 0.2% (w/w) unsaturated emulsifiers; b) aerating and freezing the mix at a drawing temperature in the range of -8.degree. C. to -12.degree. C.; and c) hardening the ice cream at a temperature in the range of -20.degree. C. to -50.degree. C.

82. (Withdrawn) The process according to claim 81, wherein, in step a), the ice cream mix is prepared by combining a water phase and a fat phase, the emulsifier at least partially being incorporated in the fat phase.